

PRIVATE EVENTS AT EQUILIBRIUM BREWERY



HOST YOUR NEXT EVENT AT EQUILIBRUM BREWERY

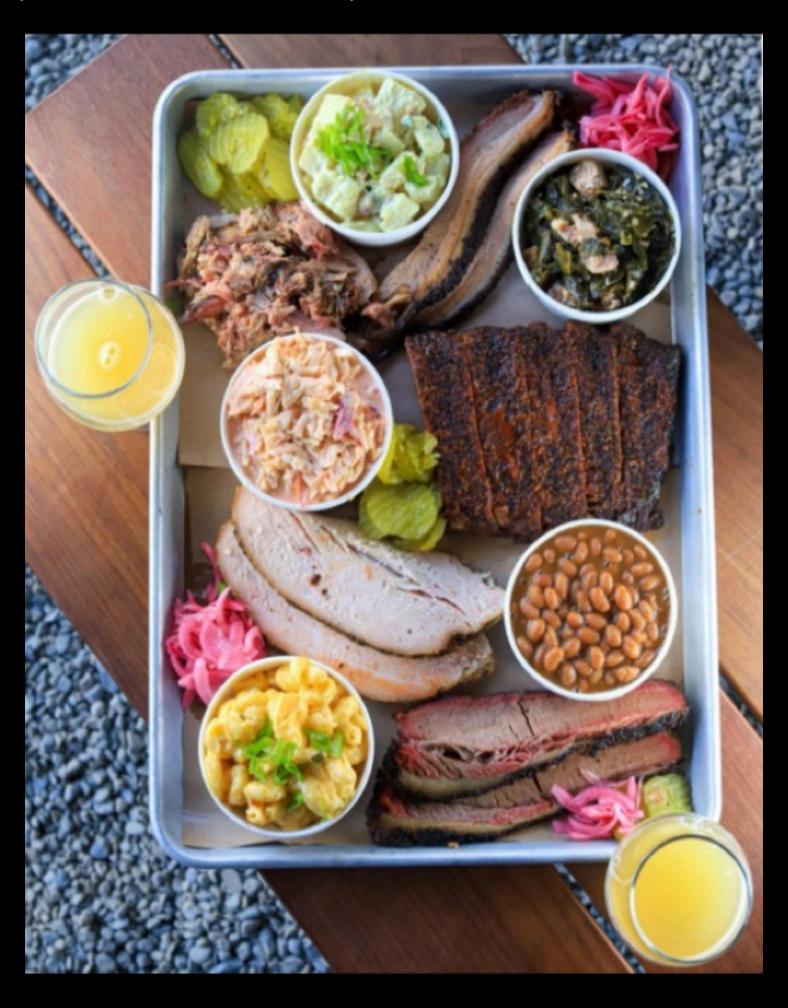
We can accommodate parties from 20 to 200 people with custom dining menus from our barbecue and live fire program, a diverse tap list featuring our award winning beer, and an extensive bottle selection allowing you to design the perfect experience for:

- Weddings and Rehearsal Dinners
- Bachelor and Bachelorette Parties
- Birthday Parties
- Fundraising Events
- Holiday Parties
- Company Events
- Anniversary Parties
- •Family Reunions or Any Occasion Worth Celebrating



World Class Beer and BBQ. Together

Our beer is made just a few steps away from our barbecue and Bonfire joins two of Equilibrium's passions in one shared space.



Unique Beer OptionsAnd Experiences

In addition to our extensive draft offerings featured on our 24 draft lines, we also offer vintage tastings & rare bottles from our cellar.

Tastings can include:

- Imperial Stouts
- Barrel Aged Stouts
- Wild Ales
- Barrel Aged Wild Ales

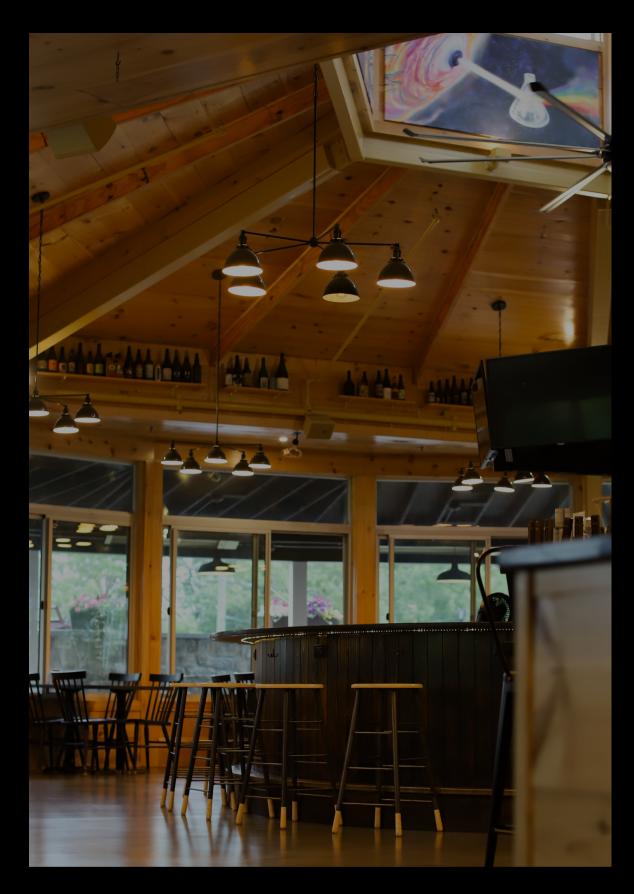
We can also custom tailor your event by including a tour of our production floor with a senior level member of our team to help make your party stand out among the rest.

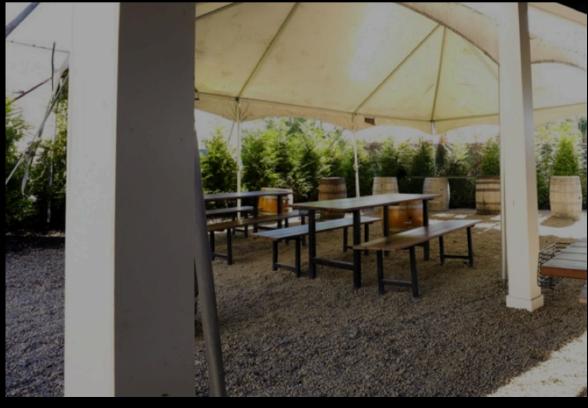
Reserve a semi-private spot in our taproom ahead of time. This guarantees multiple tables in a sectioned-off area for you and your guests to mingle. For larger parties, reserve the entire taproom.

EVENT SPACES

- Semi-Private Taproom:
 Person Max
- 2. Bonfire Beer Tent
 50 Person Max
- 3. Semi-Private Taproom And Beer Garden 100 Person Max
- 4. Whole Taproom
 100 Person Max | Requires Buyout

All Of It.....
The Whole Taproom and
Beer Garden Tent, and
Beer Garden
200 Person Max | Requires Buyout





Unique Food Options Utilizing Our:

- Full Commercial Kitchen
- •3000 lb Stick Burner Smoker
- Indoor Live Fire Grill
- Outdoor Live Fire Grill

































LET'S CREATE A MEMORABLE EXPERIENCE TOGETHER!

Are you interested in hosting your private event with us? **CONTACT US!**

Email us at events@eqbrew.com